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WAR FOOD ADMINISTRATION  
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FACTS ABOUT THE SUGAR SITUATION

Before the war, Americans consumed an average of nearly 100 pounds of sugar per person per year, including the sugar used in manufactured products. In 1941, with increased buying power, this figure had reached a new high of about 107 pounds.

When sugar rationing began in May of 1942, it was necessary — in terms of available supplies — to cut the total civilian consumption of sugar, including sugar used in manufactured products, to a rate of about 70 pounds per person per year — a cut of more than 30 percent. Since sugar was not rationed during the first 4 months of 1942, however, the total per capita consumption for that year was actually about 75 pounds. In 1943, with somewhat better supplies, total consumption reached 79 pounds per person.

Consumer consumption of sugar in the pre-war period, for direct household use and home canning is estimated at 55 pounds per person. In 1943, this had dropped to an average of 36 pounds.

Sugar Consumption Up: Although the number of sugar stamps made valid in war ration books was not increased during 1944, the abundance of certain fruit crops boosted the number of requests made for sugar for home-canning purposes. These increased consumer needs, coupled with similar needs by commercial canners and the increased military and industrial needs, made distribution of sugar in the United States, including deliveries for export, about 450,000 tons higher during the first 8 months of 1944 than for the same period of 1943.

Home Canning Increases: It is estimated by the Office of Price Administration that for the current year of 1944, well over 900,000 tons of sugar will have been used by home canners. This estimate — approximately 50,000 tons more than the amount used for 1943 — is based on information supplied to OPA by rationing boards throughout the country up to September 1.

In 1943, two special sugar stamps (Nos. 15 and 16) good for 5 pounds each, were validated for home canning purposes. Whenever necessary, housewives could apply for an amount up to 15 more pounds upon application to their rationing boards. In 1944, to further assure that the sugar obtained for this purpose would not be diverted to other uses, OPA ruled that only one stamp (No. 40) would be made valid (on February 1). This was good for 5 pounds of sugar; an additional amount up to 20 pounds for each member of the family could be obtained for home canning upon application to rationing boards.

Most Sugar Stamps Used: A check by OPA reveals that consumers seem more reluctant to allow sugar stamps to lapse than the red and blue stamps used for meats, butter, and processed foods. It is estimated that about 95 percent of all sugar stamps held by the approximately 130,000,000 ration book holders were used in 1943. This represents about 325,000 tons of sugar that is purchased by consumers for each stamp validated at the rate of 1 every  $2\frac{1}{2}$  months. The check showed that almost all stamps issued in the rural sections were used and to a somewhat lesser degree in urban areas.

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War Cuts Supply: Imports of sugar from the Philippines, which had averaged close to 1 million tons a year, were cut off by the war in the Pacific. The outbreak of war in the Pacific also cut off Java, then producing about  $1\frac{1}{4}$  million tons, as a

source of supply to the United Nations. Since this important sugar-producing area came under Japanese domination, the Caribbean has become increasingly important as the sugar granary of the United States and our western allies. With reduced production of sugar in some domestic areas -- principally decreased plantings of sugar beets -- and with shipping difficulties, an international allocation of this Caribbean sugar supply became necessary. Under the allocations procedure, the United Kingdom, Canada, the USSR, and other friendly nations continue to receive sugar direct from this source and also some from quantities delivered first to the United States for refining.

Beet Sugar Supply: The somewhat tight situation in the Midwest States of Illinois, Michigan, Indiana, and Ohio has been due principally to reduced plantings of sugar beets and the delayed spring weather which will not make the beet sugar supply available until possibly November. U. S. production of beet sugar for the first 8 months of 1944 totaled 47,000 tons, but during the same period, 749,000 tons were distributed, reducing the stocks on hand from a total of 838,000 tons on January 1 to 136,000 tons on Sept. 1. This is the lowest inventory for this date since 1935.

Deliveries Fall Short: Sugar deliveries by U. S. distributors have fallen behind as a result of labor shortages. Because of the reduced 1943 production of beet sugar, seaboard refiners have been called upon to fill greater demands than usual, and it is hoped that new crop continental production of cane and beet sugar, coupled with continued offshore arrivals, may soon be sufficient to enable distributors to rebuild their stocks and alleviate certain "tight" situations in some areas, particularly parts of the Middle West.

Production-Supply Picture: Production of cane sugar in the mainland area of the United States during the first 8 months of 1944 (January to August) was 84,000 tons, while production of beet sugar was 47,000 tons. Imports of sugar from offshore areas totaled 3,746,000 tons during the same period.

Eight-Month Distribution: During the first 8 months of 1944, distribution of both cane and beet sugar by primary distributors of the United States totaled 4,930,000 tons -- 483,000 tons more than for the same period in 1943.

The equivalent of approximately 900,000 tons of sugar has been used in the form of high test molasses for the manufacture of industrial alcohol, needed largely in the synthetic rubber program.

Indirect Consumer Increases: In addition to the allotment of more sugar for home canning purposes this year, due to the availability of many abundant fruit crops, the consumer has had indirect increases of sugar in soft drinks, baked goods, and candy. Larger-than-normal production of milk in many areas during the "flush" season has resulted in extra sugar grants to condensed milk manufacturers, thereby making more of this product available to the consuming public. Commercial canners have also received larger allotments. Industrial allotments during the first 8 months of 1944 were maintained at 80 percent of 1941 use compared with 70 percent for the January-July period of 1943 and 80 percent in August.

Canning Without Sugar: As an aid to housewives canning the plentiful supplies of fruit, who have either already used their extra sugar allotments or who are unable to get sugar at their stores during the "tight" period, it has been suggested that some fruit be put up without sugar. Although sugar helps canned fruit to hold its shape, color, and flavor, it is not necessary to keep fruit from spoiling. If the sugar supply runs short, fruit can be put up in its own juices or water, and sweetened to taste when it is served. Unsweetened fruit is processed in exactly the same way as sweetened.